Temperature & Humidity Control for Dry Bulk Products



Kathabar liquid and dry desiccant dehumidification systems provide energy-efficient temperature and humidity control for conveying and storing dry bulk products. According to the company, the systems:

- Eliminate mold growth.
- Neutralize airborne microorganisms for bacteria-free air.
- Improve product quality and extend shelf life.
- Lower production costs for heat sensitive drying.
- Maximize production rates be eliminating downtime.
- Prevent product sticking and lumping.
- Help avoid blockages in conveying lines.
- Stop product from sticking to silo walls.

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